

SCALYA[®] Safe

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Safe

PRESERVE YOUR ALCOHOLIC FERMENTATIONS

DESIGN YOUR WINE



vivelys

WINE BY DESIGN



Secure and optimize your alcoholic fermentations

- Preserve** the aromas
- Improve** productivity
- Free yourself** from manual, uncontrolled actions
- Reduce** fermentation time
- Eliminate** sluggish fermentations

Mastering and coordinating the input of nitrogen and oxygen is essential for ensuring that alcoholic fermentation takes place correctly and in revealing the grape's potential.

The **Scalya® Safe** solution makes it possible to coordinate these key actions, using a daily measurement of density, which has been integrated into the model developed by Vivelys.

Office



PC

AF MODELIZATION

Cellar



SIEMENS
Automated
Box



Density data captured
by mobile interface

Guaranteed security for your alcoholic fermentation

The input of oxygen is automated and carried out systematically at the right moment, that is, at the end of the yeast growth phase. The successful conclusion of the fermentation phase is thus guaranteed. The system displays the precise requirements in nitrogen, which can be assimilated at the start of AF, calculated from the concentration of sugar and available nitrogen in the must. The fermentations are secure, their duration is optimized, and the pump-over actions are no longer necessary.

Simple supervision and monitoring in real time

Scalya® Safe informs you in real time for each of your tanks:

- the progress percentage of alcoholic fermentation
- the quantity of available nitrogen to be added
- system alarms

You can access, remotely and at any time, the commands of the oxygen injection **Visio™** equipment.



Developed in collaboration with the teams at IRSTEA and INRA in the context of the VINNOTEC project.

ADDITIONAL INFORMATION

VMAX:

The maximum production speed (Vmax) for carbon dioxide is reached at the end of the yeast multiplication stage. This speed then decreases as the yeast loses its activity because of the increasing presence of ethanol in the medium.

Testimonial



It is sometimes difficult to know why fermentation is slow or sluggish. More often than not, the addition of a combination of oxygen and nitrogen is desirable. For example, the addition of 5 mg/L of oxygen and 60 mg/L of nitrogen has a very clearly visible effect as the duration of the fermentation drops from 250 hours to 100 hours when the two products combined are added.



Controlling oxygenation during alcoholic fermentation,
Jean-Marie Sablayrolles, INRA Montpellier



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